

Wheatfields

Saratoga Springs Clifton Park

from local fields to your plate



Catering Information 2012

Hillary Len - Catering Coordinator Clifton Park

Ashley Kaplan - Catering Coordinator Saratoga

Shannon Schultz - Hospitality & Catering Manager

Executive Chef Michael Kiernan

**440 Broadway, Saratoga Springs NY 12866 518-587-0534
54 Crossing Blvd. Clifton Park, NY 12065 518-383-4444**

Wheatfields

Saratoga Springs Clifton Park

Introduction to Wheatfields

Established in 1988, WHEATFIELDS is known by Saratogians and widely throughout the capital region. For private parties we design menus specific to our guest's needs and tastes. Because we make our pasta fresh, we have a great deal of flexibility in creating and designing a menu for you and your guests. Every facet of your event can be entrusted to our staff, allowing you to enjoy the party as much as your guests.

Opened in the fall of 2009, this second restaurant concept by WHEATFIELDS located in Clifton Park features bistro fare and Woodstone pizzas made at the gorgeous bar where guests are encouraged to sit and unwind. Using only the finest fresh ingredients, homemade pasta is made daily bringing the Saratoga favorites to Clifton Park. Fresh from local fields to your plate

At WHEATFIELDS we realize that each event whether it is a rehearsal dinner, bridal luncheon, corporate meeting, baby shower, birthday, graduation, anniversary, or retirement party is unique in itself. This packet is merely the beginning, and is intended to give you and overview of our facilities and your options. We tailor our services and facilities to meet your specific needs and wishes.

For whatever you are planning, you can be assured WHEATFIELDS will provide the finest in food, wine, and service. Our Catering Coordinator will guide you through each detail. We are experts in planning and executing.

Our professional, knowledgeable, flexible, and friendly staff will assist in creating memories that you and your guests will treasure for a lifetime. If you have any questions regarding the enclosed materials, please give us a call. 518-587-0534 or 518-383-4444 or e-mail - catering@wheatfields.com

Sincerely,
Wheatfields Catering Team
Hillary Len – Shannon Connelly – Ashley Kaplan

Cocktail Party & Station Options

all options are priced per person 15 guest minimum

Antipasti Hors D'Oeuvres Station

An Assortment of grilled vegetables, vine ripened tomatoes, Capiello's mozzarella, mixed olives, Bruschetta, Cabot Vermont cheddar wedge, & assorted crackers 7
with Imported Meats 9
with Imported Meats & Cocktail Shrimp 13

Appetizer selection

add your favorite starters to our Antipasti Station or Sit Down Dinner Party

Woodstone Pizzas – hand tossed assorted display	2
Sweet & Sour Calamari – Bistro Specialty	3
Arancini – panko encrusted risotto, mushroom, smoked Gouda	2
Prosciutto Wrapped Asparagus – grilled & drizzled with olive oil	3
Caprese Skewers – Capiello's mozzarella, grape tomato, basil	2
Bistro Marinated Chicken Skewers	3
Bistro Marinated Beef Skewers	4
Sliced Strip Steak Crostini – bistro marinated, horseradish cream	4
Stuffed Mushrooms – pancetta, mushroom stuffing	3
Crab Cakes – citrus aioli	3
Fruit Display – mixed melon & berries plus Fruit Dip	3
Spinach & Sundried Tomato Dip – crispy tortillas	3
Bruschetta	3
Cheese & Cracker Platter	2
Caprese Platter	2



Salads

Market Salad 2
mixed greens, carrots, cucumbers, citrus vinaigrette

Caesar Salad 2
romaine, croutons, parmesan

Wheatfields Chopped Salad 4
romaine, tomatoes, cucumber, chick peas, pancetta, gorgonzola, citrus vinaigrette

Iceberg Wedge 4
pancetta, tomato, blue cheese crumbles & dressing

Bistro Goat Cheese Salad 4
spring mix, arugula, cucumbers, black olives, goat cheese, balsamic vinaigrette

add Chicken 1
add Shrimp 2
add Salmon 3
add Steak 5

Lunch Wrap Platter

per person with Antipasti Station 7

Grilled Chicken Caesar Wrap
romaine, parmesan, Caesar dressing

Roasted Vegetable Wrap
eggplant, zucchini, squash, roasted red bell peppers, red onion, goat cheese, white bean spread

Grilled Chicken Bruschetta Wrap
mixed greens, balsamic

Lunch Pizza Spread

per person with the Antipasti Station 5

Classic Margherita, Goat Cheese, Farmers Market, Buffalo Chicken, Pepperoni



Buffet Station Options

*priced per person, 20 guest minimum, includes nonalcoholic beverage,
served with bread and herb butter*

Signature Entrees and Handmade Pasta

Chicken & Sausage Scarpetta
marsala wine sauce, bell peppers, ziti

Chicken Rigatoni
a Utica, NY favorite, bell & hot cherry peppers, ziti

Tagliatelle Bolognese
slow-cooked beef, pork, veal, carrots, onions, tomatoes

Lasagna Classico
our famous made just for your event!

Fettuccini Alfredo
Bistro Alfredo, parsley

Baked Macaroni & Cheese
Cabot cheddar, parmesan, cream, toasted bread crumbs

Ravioli Formaggio
marinara, basil, parmesan

Ravioli Fungi
alfredo, mushrooms, parmesan

Chef Meatballs
Chef inspired, marinara



Radiatori Pesto
basil, pine nuts, olive oil, roasted tomatoes, parmesan

Baked Ziti
handmade

Chicken Marsala
flour dusted, sautéed mushrooms

Chicken Piccata
flour dusted, white wine, lemon, capers

Eggplant Rollatini
herb ricotta, mozzarella, marinara

Bistro Chicken Parmesan
lightly breaded, marinara, provolone

Linguine & Clams
Rhode Island sweet clams, olive oil, garlic, lemon butter

Shrimp & Spinach
roasted tomato & lemon risotto

Handmade Pasta Choice
Radiatori, Rotelle, Spaghati, Ziti, Fettuccine, or Tagliatelle with Marinara, Alfredo or Pesto

Buffet Station Options continued

all options are priced per person 15 guest minimum, served buffet style

Salad Selection

Market

mixed greens, carrots, cucumbers, citrus vinaigrette

Caesar

romaine, croutons, parmesan

Dessert Selection

Chocolate Mousse, Tiramisu, Cannoli,
Fruit Plate, Cheesecake

Buffet Pricing:

Choose Two Entrées	16
Choose Three Entrées	19
Add Salad for additional	4
Add Wrap Platter for additional	5
Add Pizza Tower additional	3
Add Dessert for additional	2

Cakes

9" , Half Sheet, Full Sheet

Flavors

Vanilla, Chocolate, Red Velvet

Frostings

Vanilla, Dark Chocolate, Milk Chocolate,
Lemon, Butter Cream with Flavor

Fillings

Raspberry, Strawberry, Lemon, Coconut



Gratuuity 20%, Sales Tax 7%, & Administrative fee 3%
Final Guest Count & Menu Choices are Due 7 days Prior to Event
Menu Items and Pricing May Be Subject to Change

Create your own Bistro Brunch Buffet

*our Sunday Brunch favorites for your event, served buffet style
priced per person 15 guest minimum, Clifton Park location only*

Brunch

Scrambled Eggs & Hash browns The perfect start for your Brunch Party	8
Bistro Egg Wrap Platter Italian Sausage, cheddar cheese, onion, red and green bell peppers	7
Smoked Salmon Platter red onion, capers, cream cheese, French baguette	8
Breakfast Pizza Tower eggs, pancetta, tomato, mozzarella, cheddar	6
Bistro Eggs Benedict pancetta, Hollandaise Sauce	7
Bistro Crab Benedict Maryland Lump Crab Meat, Hollandaise Sauce	8
Smoked Salmon Benedict Hollandaise Sauce	8
Baguette Cinnamon French Toast apple butter, Vermont Syrup	6
Salad Louise mixed greens, shrimp cocktail, hard boiled egg, tomato cucumber	6
Smoked Salmon Salad mixed greens, red onion, capers, goat cheese	6
Market Salad mixed greens, carrots, cucumbers, citrus vinaigrette	4



Interactive Chef Omelet Station

Give your guests the Ultimate Brunch Experience and have one of our professionally trained Chefs cook omelets to order right in front of your eyes! 10

Choose from Italian Sausage, Pancetta, or Chicken

Choose One Cheese: Cheddar, Parmesan, Mozzarella, or Provolone

Vegetable choices Mushroom, Red & Green Bell Pepper, Asparagus, Tomato

(Staffing Fee of \$50)

Sit Down Lunch Option One

*all options are served with bread, salad,
dessert, and a non alcoholic beverage*

Choose One

Market or Caesar Salad

Choose four Entrees

Chicken Caesar Wrap

romaine, parmesan, house-made Caesar dressing

Roasted Vegetable Wrap

eggplant, zucchini, squash, roasted bell peppers, red onion, goat cheese, white bean spread

Chicken Bruschetta Wrap

mixed greens, balsamic

Chopped Chicken Salad

romaine, tomato, cucumber, chick peas, gorgonzola, citrus vinaigrette

Baked Macaroni & Cheese

Cabot cheddar, parmesan, cream, toasted bread crumbs

Chicken & Sausage Scarpetta

Marsala wine sauce, bell peppers, ziti

Chicken Rigatoni

a Utica, NY favorite, bell & hot cherry peppers, ziti

Choose One Dessert

Tiramisu, Chocolate Mousse, or Cheesecake

18 per person

you may also add on an appetizer selection

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Sit Down Lunch Option Two

served with bread, salad, dessert, and a non alcoholic beverage

Choose One

Market or Caesar Salad

Choose five Entrees

Ricotta Gnocchi Chicken Pomodoro
hand-rolled, light marinara, Cappiello's
mozzarella, basil, roasted tomato

Lasagne Classico
our famous one pound portion

Eggplant Rollatini
herb ricotta, mozzarella, marinara

Bistro Chicken Parmesan
lightly breaded, marinara, provolone

Linguine & Clams
Rhode Island sweet clams, olive oil, garlic,
lemon butter

Chicken Caesar Wrap
romaine, parmesan, house-made Caesar
dressing

Roasted Vegetable Wrap
eggplant, zucchini, squash, roasted bell
peppers, red onion, goat cheese, white bean
spread

Chicken Bruschetta Wrap
mixed greens, balsamic

Chopped Chicken Salad
romaine, tomato, cucumber, chick peas,
gorgonzola, citrus vinaigrette

Baked Macaroni & Cheese
Cabot cheddar, parmesan, cream, toasted
bread crumbs

Chicken & Sausage Scarpetta
Marsala wine sauce, bell peppers, ziti

Chicken Rigatoni
a Utica, NY favorite, bell & hot cherry
peppers, ziti

Choose One Dessert

Tiramisu, Chocolate Mousse, Cheesecake

20 per person

you may also add on an appetizer selection

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Sit Down Dinner Party One

served with bread, salad, dessert, and a nonalcoholic beverage

Choose one Salad

Market or Caesar

Choose four Entrees

Tagliatelle Bolognese

slow-cooked beef, pork, veal, carrots, onions, tomatoes

Fettuccini Alfredo

cream, parmesan, parsley

Radiatori Pesto

basil, pine nuts, olive oil, roasted tomatoes, parmesan

Eggplant Rollatini

herb ricotta, mozzarella, marinara

Linguine & Clams

Rhode Island sweet clams, olive oil, garlic, lemon butter

Ravioli Formaggio

marinara, basil, parmesan

Lasagna Classico

our famous one pound portion

Ricotta Gnocchi Chicken Pomodoro

hand-rolled, light marinara, Cappiello's mozzarella, basil, roasted tomato

Chicken & Sausage Scarpetta

marinara wine sauce, bell peppers, ziti

Chicken Rigatoni

a Utica, NY favorite, bell & hot cherry peppers, ziti

Choose One Dessert

Tiramisu, Chocolate Mousse, Cheesecake

28 per person

you may also add on an appetizer selection

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Sit Down Dinner Party Two

served with bread, salad, dessert, and a non alcoholic beverage

Choose one Salad

Market or Caesar

Choose five Entrees

Chicken Marsala

lightly floured, sautéed mushrooms, linguine

Bistro Chicken Parmesan

lightly breaded, provolone, marinara, rotelle

Skirt Steak Frites

herb garlic butter, shoestring frites

Grilled Salmon

New York apple cider & squash demi-glaze, asparagus risotto, arugula

Tagliatelle Bolognese

slow-cooked beef, pork, veal, carrots, onions, tomatoes

Fettuccini Alfredo

cream, parmesan, parsley

Radiator Pesto

basil, pine nuts, olive oil, roasted tomatoes, parmesan

Eggplant Rollatini

herb ricotta, mozzarella, marinara

Linguine & Clams

Rhode Island sweet clams, olive oil, garlic, lemon butter

Ravioli Formaggio

marinara, basil, parmesan

Lasagna Classico

our famous one pound portion

Ricotta Gnocchi Chicken Pomodoro

hand-rolled, light marinara, Capiello's mozzarella, basil, roasted tomato

Chicken & Sausage Scarpetta

marinara wine sauce, bell peppers, ziti

Chicken Rigatoni

a Utica, NY favorite, bell & hot cherry peppers, ziti

Choose One Dessert

Tiramisu, Chocolate Mousse, Cheesecake

30 per person

you may also add on an appetizer selection

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Sit Down Dinner Party Three

served with bread, salad, dessert, and a non alcoholic beverage

Choose one family style appetizer

Bruschetta, Arancini, Antipasti, Stuffed Mushrooms

Choose one Salad

Market or Caesar

Choose five Entrees

Chicken Milanese
herb-crusted, lemon, arugula, roasted tomato

14oz. Hand-Cut NY Strip Steak
house aged, blue cheese crumbles,
mushroom risotto, green beans

Chicken Marsala
lightly floured, sautéed mushrooms, linguine

Bistro Chicken Parmesan
lightly breaded, provolone, marinara, rotelle

Skirt Steak Frites
herb garlic butter, shoestring frites

Grilled Salmon
New York apple cider & squash demi-glaze,
asparagus risotto, arugula

Tagliatelle Bolognese
slow-cooked beef, pork, veal, carrots, onions,
tomatoes

Eggplant Rollatini
herb ricotta, mozzarella, marinara

Linguine & Clams
Rhode Island sweet clams, olive oil, garlic,
lemon butter

Lasagna Classico
our famous one pound portion

Chicken & Sausage Scarpetta
Marsala wine sauce, bell peppers, ziti

Pan Seared Scallops
asparagus risotto, roasted red pepper beurre
blanc, chimichurri oil

Choose One Dessert

Tiramisu, Chocolate Mousse, Cheesecake, Chocolate Cake

34 per person

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Beverage Options

all options are priced per person 15 guest minimum

Full Open Bar

First Hour	17
Each Additional Hour	11

Beer and Wine Open Bar

First Hour	12
Each Additional Hour	10

Full Bar on Consumption

Your guests can enjoy a full open bar based on consumption

Cash Bar

Guests are responsible for their beverage purchase

Table Wine Service

A Glass of House Red or White with Dinner	5
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Champagne Toast

A great way to celebrate!	3
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Sangria Celebration

The Legend each prepared for your guests	6
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